

# LENNOX

unapologetic, indulgent cooking  
three course set menu 30

## first course

lamb belly - katsu curry sauce - pomegranate & preserved lime

fish finger - gribiche - smoked bacon butter sauce

buffalo squid - nori ranch sauce - pickled celery

aged cheddar - clarence court egg - truffle - mushroom

## main course

mussels - sourdough - n'duja - picked fennel

black pollock - celeriac - brown butter - potato terrine

fresh linguine - hazelnut ragu - sage

confit duck leg - penang sauce - lennox chilli oil - cavolo nero

## desserts

british cheese - rye cracker - spiced pear chutney - frozen grapes  
(8 supplement)

affogato - vanilla ice cream - espresso

salted caramel tart - yoghurt sorbet

dessert of the day

## snacks

gordal olives  
5.5

scotch egg - black pudding -  
quail egg - brown sauce  
8.0

house baked milk bread -  
garlic butter  
6.5

flame grilled padron peppers -  
tajin - lime  
7.5

dry aged beef tartare -  
oysters emulsion  
9.5

## sides

fried baby spuds -  
roast garlic aioli  
5.5

heritage tomato - sherry -  
miso - onion  
8

caesar salad - anchovy -  
aged parmesan - crouton  
7.5

corn ribs, chilli  
& lime butter - feta  
7.5

barbecue carrot - carrot top  
pesto - whipped goats cheese  
8

